

PERCH & PIKE

PUB & RESTAURANT

STARTERS

Hand-picked Devon Crab, Crayfish, Baby Prawns, Avocado (GF) £12.95
freshwater prawns, hand-picked Devon crab, crayfish, avocado

Duck Parfait £12.95
bacon jam, crostini

Roasted Red Pepper Arancini (V) £8.95
roasted red pepper, creamed cheese, marinara

Lobster and Wild Mushroom Bisque £12.95
handpicked lobster, saffron and mixed wild mushrooms

Korean Glazed Wings £9.95
crispy chicken wings, Korean BBQ, spring onion, sesame

French Onion Soup (V) £8.95
onion broth, crostini, gruyere cheese

MAINS

Black Angus Sirloin (GF) £28.95
28-day aged Hampshire sirloin, grilled to your preference, confit vine tomato, mushroom, herb-infused chips
• add peppercorn or blue cheese sauce £2.50 add grilled tiger prawns £6.95

Seafood Risotto (GF) £24.95
monkfish, Devon crab, crayfish, prawns, herb oil, cream marinara risotto

Oxfordshire Braised Lamb Rump (GF) £24.95
slow-braised lamb, port and rosemary jus, creamed potato, swede puree, roasted seasonal vegetables

Tiger Prawn & Chorizo Linguine £21.95
tiger prawns, seared chorizo sausage, red peppers, onions, zesty tomato cream

Barbary Duck Breast £24.95
pan-seared duck, red wine jus, carrot purée, creamed mashed potato, crispy kale, seasonal vegetables

Wild Mushroom & Asparagus Risotto (V) (GF) £18.95
wild mushrooms, asparagus, truffle oil, rocket

Classic Steak & Ale Suet Pudding £21.95
herb & ale-infused gravy, creamed mashed potato, roasted seasonal vegetables

7oz Wagyu Burger £21.95
truffle aioli, brioche bun, mature cheddar, caramelised onion, lettuce, tomato, red onions, herb-infused fries

Ultimate Halloumi Burger (V) £18.95
lightly battered Halloumi, Truffle aioli, brioche bun, caramelised onion, lettuce, tomato, red onions, herb-infused fries

DESSERTS

Unless stated all priced £9.95

Sticky Toffee Pudding
sticky toffee pudding, vintage ale caramel sauce, ice cream & custard

Classic Crème Brûlée
velvety vanilla crème brûlée, shortbread

Warm Chocolate Brownie
rich chocolate brownie, honeycomb, vanilla ice cream

Apple & Berry Crumble
warm custard

Vintage Port & Cinnamon Poached Pear
vanilla ice cream

All of our dishes have been prepared in our kitchen, from fresh ingredients and are made for you with pride by Chef Matt and team!